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TOMATO KETCHUP.

In the manufacture of tomato ketchup it is customary to make the tomato pulp by either the hot or cold process and this pulp, which is practically unconcentrated tomato juice, is placed in the kettles or heating tanks and boiled together with various condimental substances. Below is given a table compiled from a large number of ketchup recipes and illustrates somewhat the wide variation which exists in different formulas. The Department takes no responsibility for this formula but simply suggests it as a basis of experimentation from which you may be able to develop a ketchup of such character as you may desire. To 10 lbs. of unconcentrated pulp the condimental substances are added in the proportions indicated in the table. In parentheses are given the figures indicating the extremes noted in the different recipes, while the figure following the name of the ingredient indicates the average amount used.

Sugar	1/4 lb.	(0 to 1-1/2 lbs.)
Vinegar	3 oz.	(0 to 5 lbs.)
Salt	3-1/3 oz.	(2/3 oz. to 8 oz.)
Black pepper	2/3 oz.	(0 to 2-1/2 oz.)
Cayenne pepper	1/20 oz.	(0 to 1/6 oz.)
Allspice	1/12 oz.	(0 to 1/2 oz.)
Cinnamon	1/6 oz.	(0 to 1 oz.)
Ginger	1/70 oz.	(0 to 1/12 oz.)
Cloves	1/10 oz.	(0 to 1/2 oz.)
Mace	1/5 oz.	(0 to 2/3 oz.)
Onions	2 oz.	(0 to 8 oz.)
Garlic	1 oz.	(0 to 5 oz.)
Mustard	1/3 oz.	(0 to 2/3 oz.)
Nutmeg	1/6 oz.	(0 to 1 oz.)

It is well to add the onions at the time the tomatoes are first boiled, since then the tissues are removed by the screening process. It is customary for some persons to place the spices in a cotton bag which can be placed in the kettle and thus the discoloration which would naturally take place by adding the ground spices is obviated. The pulp, together with the spices, is boiled until a concentration of somewhat more than half has taken place. The vinegar is then added and the boiling continued until the desired consistency is obtained. Some recommend adding the sugar only during the last ten or fifteen minutes of boiling, though custom varies in this respect. After the product is sufficiently boiled it is usually passed through a finishing machine which gives the product a smooth character and sieves out any coarse, fibrous material. The finished product should be such that on allowing it to stand in the bottle there will be no free juice to separate out on top. It would appear preferable to use a rather larger amount of cinnamon, allspice, and cloves, as well as rather more sugar than is indicated in the formula, but this point must be worked out to suit the individual taste of the maker. As vinegar has a certain preserving action upon the product, a larger amount of this substance tends to prevent spoilage in the finished product.

